

THE WAY THE COOKIE CRUMBLES



Roasted Brussels Sprouts and Butternut Squash with Bacon-Porter Dressing (adapted from Beer Bitty via Craft Beer)

8 servings

1½ pounds Brussels sprouts, trimmed and halved
1 small butternut squash, peeled, seeded and cut into ½-inch dice
½ teaspoon salt
2 tablespoons olive oil
¼ teaspoon cayenne pepper (optional)
½ teaspoon nutmeg
1 teaspoon fresh thyme leaves, chopped (or ¼ teaspoon dried thyme)
4 slices thick-cut bacon
1 shallot, finely chopped
1 garlic clove, finely chopped
4 ounces porter or brown ale
2 tablespoons apple cider vinegar
1 tablespoon firmly packed light brown sugar
1 teaspoon Dijon mustard
1 teaspoon fresh sage, chopped
kosher salt and freshly ground pepper, to taste
½ cup coarsely chopped walnuts, toasted

1. Place a heavy rimmed baking sheet on the middle rack in the oven; heat the oven to 475 degrees. In a large bowl, combine the Brussels sprouts, squash, oil, cayenne, nutmeg, and thyme. Transfer to the hot baking sheet and roast until the vegetables are browned and tender, about 20 minutes, stirring twice.

2. Meanwhile, cook the bacon over medium heat until crisp. Transfer the bacon to a paper towel-lined plate; when cool, coarsely chop or crumble. Discard all but 2 tablespoons of the fat in the skillet. Add the shallot and garlic; cook over medium heat, stirring occasionally, until softened and maybe a little browned, 2-3 minutes. Add the beer and vinegar, increase the heat to medium-high, and simmer until reduced and slightly syrupy, 3-4 minutes. Remove from the heat and add the sugar, mustard, sage, salt and pepper. Pour the beer mixture over the vegetables and stir to combine. Top with the bacon and nuts; serve.